

AMENDMENTS TO THE CLAIMS

The following listing of claims replaces all previous versions and listings of claims in this application:

1. (Currently Amended) A method for making a fresh baked product which comprises:

formulating a dough that is sufficiently fluid to flow at baking temperatures; and providing the dough in the form of a bar in a sealed package such that, when fresh baked dough products are desired, a consumer simply removes the dough bar from the package, places it directly in a baking pan having walls and a bottom without further dough manipulation so that there is a margin provided between the dough bar and the walls, and places the pan and bar into an oven heated to a baking temperature for a sufficient time to prepare a baked product that has expanded during baking to fill the bottom of the baking pan, and is not collapsed in the center of the pan after baking, wherein the bar has sufficient firmness to retain its shape without breaking until it is placed directly in the baking pan, provided that the bar does not have groove or score lines defining separable pieces of the dough bar.
2. (Previously Presented) The method of claim 1, which further comprises formulating the dough in the shape of a round, oval or polygonal bar having a thickness of about 1 to 5 cm prior to packaging and storing the sealed packaged dough bar at refrigeration temperatures prior to baking.
3. (Original) The method of claim 2, wherein the dough bar is configured in the shape of a rectangular bar having a length of about 15 to 40 cm and a width of about 10 to 25 cm and is packaged in sealed plastic material.
4. (Original) The method of claim 1, wherein the dough is formulated with sugar, flour, a starch, a fat, an emulsifier and water, with the fat having a solid fat index at 10°C of above 31 but below 50, and with less than 3% by weight of cold swelling starch based on the weight of the dough.

5. (Previously Presented) The method of claim 4, wherein the sugar is present in an amount of about 25 to 55%, the flour is present in an amount of about 3 to 25%, the fat is present in an amount of about 10 to 30%, the starch is present in an amount of about 1 to 20 by weight, the emulsifier is present in an amount of about 0.1 to 2%, the water is present in an amount of about 10 to 25%, egg, egg white or an egg substitute is present in an amount of up to about 20%, and a baking powder in an amount of up to 2%, each percent based on the weight of the dough.

6. (Original) The method of claim 5, wherein the following steps are conducted by the consumer to prepare the product: the dough bar is removed from the package and is placed in a pan, the pan and dough bar are placed in an oven that is heated to a temperature of about 160 to 185°C for a time of about 10 to 75 minutes to prepare a baked product, and the product is cut to smaller portions for serving.

7. (Currently Amended) A method for making fresh baked brownies which comprises:

formulating a brownie dough that is sufficiently fluid to flow at baking temperatures, with the dough comprising sugar in an amount of about 30 to 50%, flour in an amount of about 5 to 20%, a fat in an amount of about 10 to 28%, a starch in an amount of about 1 to 15%, an emulsifier in an amount of about 0.3 to 0.75%, egg, egg white or an egg substitute in an amount of 9 to about 15%, a baking powder in an amount of up to 2%, and water in an amount of about 10 to 25%, each percent based on the weight of the dough, with the fat having a solid fat index at 10°C of above 31 but below 50, and with less than 3% by weight of cold swelling starch being present based on the weight of the dough;

providing the dough in the form of a rectangular bar in a sealed package, the bar having a thickness of about 2 to 4 cm, a length of about 20 to 30 cm and a width of about 10 to 20 cm; and

storing the sealed packaged dough bar at refrigeration temperature such that, when fresh baked brownies are desired, a consumer simply removes the dough bar from the package, places it directly in a baking pan having walls and a bottom without further dough manipulation so that the dough bar is in contact with a portion of the bottom of the baking pan and places the pan and bar into an oven heated to a baking temperature for a sufficient time to

prepare a baked brownie product that has expanded to fill the entire bottom of the baking pan and that is not collapsed in the center of the pan after baking, wherein the bar has sufficient firmness to retain its shape without breaking until it is placed directly in the baking pan, provided that the bar does not have groove or score lines defining separable pieces of the dough bar.

8. (Currently Amended) The method of claim 7, wherein the following steps are conducted by the consumer to prepare the brownies: the dough bar is removed from the package and is placed in a square or rectangular pan having larger dimensions than those of the dough bar, the pan and dough bar are placed in an oven that is heated to a temperature of about 160 to 185°C for a time of about 10 to 75 minutes to prepare a baked brownie product that has expanded to fill the bottom of the baking pan, and the product is cut to smaller portions for serving as fresh baked brownies.

9. (Currently Amended) The method of claim 7~~claim 8~~, wherein the larger dimensions of the pan provide a margin of between about 1 and 6 cm between the pan sidewalls and the periphery of the dough bar, ~~and wherein the dough flows into margins along the bottom of the pan during baking~~.

10. (Currently Amended) A place and bake dough product comprising a dough in the shape of a bar that is sufficiently fluid to flow at baking temperatures, with the dough is formulated with sugar, flour, a starch, a fat, an emulsifier and water, with the fat having a solid fat index at 10°C of above 31 but below 50, and with less than 3% by weight of cold swelling starch being present based on the weight of the dough; and a sealed package to retain the dough bar therein; wherein, when fresh baked dough products are desired, a consumer simply removes the dough bar from the package, places it in a baking pan having walls and a bottom without further manipulation so that the dough bar does not contact the walls, and places the pan and bar into an oven heated to a baking temperature for a sufficient time to prepare a baked dough product that has expanded during baking to fill the bottom of the baking pan, and that is not collapsed in the center of the pan after baking, wherein the bar has sufficient firmness to retain its shape without breaking until it is placed directly in the baking pan, provided that the bar does not have groove or score lines defining separable pieces of the dough bar.

11. (Original) The place and bake dough product of claim 10, wherein the dough bar is supported in the package on a tray, and the package is maintained at refrigeration temperatures until use.

12. (Previously Presented) The place and bake dough product of claim 11, wherein the dough is in the shape of a round, oval or polygonal bar having a thickness of about 1 to 5 cm and the tray is made of cardboard.

13. (Original) The place and bake dough product of claim 12, wherein the dough bar is configured in the shape of a rectangular bar having a thickness of 1 to 4 cm, a length of about 10 to 40 cm and a width of about 10 to 25 cm.

14. (Previously Presented) The place and bake dough product of claim 13, wherein the sugar is present in an amount of about 30 to 50%, the flour is present in an amount of about 5 to 20%, the fat is present in an amount of about 10 to 28%, the starch is present in an amount of about 1 to 15%, the emulsifier is present in an amount of about 0.3 to 0.75, the egg, egg white or egg substitute is present in an amount of 9 to about 15%, and the water is present in an amount of about 13 to 23%, each percent based on the weight of the dough, with the fat having a solid fat index at 10°C of between about 35 and 45.

15. (Original) The place and bake dough product of claim 10, further including solid pieces or inclusions of edible material.

16. (Original) The place and bake dough product of claim 15, wherein said pieces or inclusions are made of chocolate having a size of between 1 and 25 mm and being present in an amount of between about 0.1 and 30% by weight of the dough product.

17. (Original) The place and bake dough product of claim 10, in the form of a brownie dough product.

18. (Original) The place and bake dough product of claim of claim 10, in which the final baked product has either a leavened or unleavened texture.

19. (Original) The place and bake dough product of claim 10, wherein the bar has at least two different dough layers.

20. (Original) The place and bake dough product of claim 10, wherein the bar contains at least two different dough color or flavor stripes.

21. (Original) The place and bake dough product of claim 10, wherein the bar has at least one or more fillings therein.

22. (Original) The place and bake dough product of claim 10, wherein the bar has different surface decorations.

23. (Original) The place and bake dough product of claim 10, wherein the bar comprises at least two different doughs swirled together.

24. (Currently Amended) The place and bake dough product of claim 10, wherein the package is maintained at refrigeration temperatures until usedough bar is sized and dimensioned to be disposed by a margin of about 1 cm to 6 cm from the walls of the baking pan.

25. (Previously Presented) The place and bake dough product of claim 10, wherein the dough comprises sugar in an amount of about 25 to 55%, flour in an amount of about 3 to 25%, a starch in an amount of 1 to 20%, a fat in an amount of about 10 to 28%, an emulsifier in an amount of about 0.1 to 2%, egg, egg white or an egg substitute in an amount of up to about 20%, and water in an amount of about 10 to 25%, each percent based on the weight of the dough.

26. (New) The place and bake dough product of claim 10, wherein the dough bar is about half the size of the baking pan into which it is disposed so that it expands to double its size when it fills the bottom of the baking pan.